

Omakase Box Experiences

NIGIRI & HANDROLL SET | \$45

7pc chef's nigiri set + 2 handrolls
(+\$2 negi toro)

TABLESIDE | \$68

12-course chef's omakase at your table

CHEF'S COUNTER | \$98

Signature 15-course omakase at the bar
reservations required

NIGIRI BY THE PIECE *

madai japanese snapper	5	akami lean bluefin tuna	6
sake ora king salmon	6	chutoro med fatty bluefin tuna	7
zuke sake soy marinated salmon	6	otoro super fatty bluefin tuna	9
hamachi japanese yellowtail	6	unagi eel	5
kanpachi amberjack	6	ikura salmon roe	7
sawara spanish mackerel	8	uni hokkaido sea urchin	15
hotate hokkaido scallop	7	wagyu A5 miyazaki	14

7pc chef's nigiri set

madai, sake, akami, hamachi, zuke sake, chutoro, unagi

[gluten free +\$2]

\$34

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

STARTERS & BITES

edamame  house furikake, garlic oil	5	bluefin tuna tartare* yuzu soy, pickled onion, rice chips	13
miso soup tofu, negi	4	crispy tuna* spicy tuna, garlic soy, puffed rice chip	3pcs 8
sesame seaweed salad cucumber, pickled daikon, yuzu sesame dressing	8	salmon crudo* nước chấm dressing, tomato, herbs, lime, chive oil	per piece 4

HANDROLLS

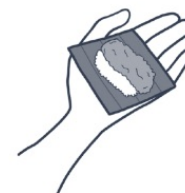
spicy tuna* bluefin, spicy mayo, negi, garlic soy, serrano	8	negi toro* bluefin belly, negi, wasabi salsa	9
spicy scallop* spicy mayo, negi, toasted panko	8	unagi crunch eel sauce, toasted panko, sesame seeds	7
ginger salmon* cucumber, ginger mayo, fried ginger	7	panko shrimp tempura fried, miso mustard, chives	7
negi hamachi* negi, serrano soy	7		

create your own 4-pack 24
negi-toro +\$2
max two per variety

how to build handrolls



nori served on the side
to retain crispiness



when ready to eat,
place rice on nori



wrap & enjoy!

DESSERTS

**vanilla basque
cheesecake**
berry compote, lemon zest
9

mochi
choice of: ube, salted caramel,
matcha, or vegan passionfruit
4



SAKE

hot sake carafe junmai ginjo	6oz	13
<i>momokawa draft</i> junmai ginjo	4oz	10
<i>-medium-dry, crisp & soft, melon, umami</i>		
<i>cabin in the snow</i> junmai ginjo	4oz	15
<i>-light & aromatic, strawberry, white pepper</i>		
720ml	80	
<i>sword of the sun</i> tokubetsu honjoso	4oz	15
<i>-crisp & refreshing, cucumber, asian pear</i>		
720ml	80	
<i>momokawa nigori</i> junmai ginjo	4oz	12
<i>-unfiltered, silky, pineapple, banana</i>		
750ml	65	
<i>hawk in the heavens</i> junmai	300ml	43
<i>-dry & crisp, earthy, nutty, rustic</i>		
<i>moon on the water</i> junmai ginjo	300ml	47
<i>-soft, fruity & floral, cantaloupe, fennel</i>		
<i>pearls of simplicity</i> junmai daiginjo	300ml	49
<i>-light & elegant, white flower, asian pear</i>		
<i>heaven's door</i> tokubetsu junmai	720ml	77
<i>-dry & savory, baking spices, clean finish</i>		
<i>ferryboat</i> junmai ginjo	720ml	86
<i>-bright, tropical & effervescent</i>		

WINE

5oz gls | btl

<i>vinho verde</i>	10 42
<i>costa du sol, portugal</i>	
<i>albariño</i>	14 59
<i>pazo das bruxas, spain</i>	
<i>natural orange</i>	15 63
<i>kontrast, austria</i>	
<i>rosé</i>	12 51
<i>figuière, provence</i>	
<i>gsm red</i>	12 51
<i>souleil, france</i>	
<i>super tuscan</i>	79
<i>insoglio, italy</i>	

COCKTAILS & BEER

<i>lychee martini</i> 13	
<i>vodka, yuzu sake, lychee liqueur</i>	
<i>house old fashioned</i> 14	
<i>rye, bitters, demerara</i>	
<i>negroni</i> 16	
<i>gin, campari, carpano antica</i>	
<i>yuzu hibiscus highball</i> 10	
<i>choice of: vodka or gin</i>	
<i>toki highball</i> 12	
<i>whisky, soda water, lemon</i>	
<i>kirin ichiban</i> 9	
<i>lager • 16oz</i>	

JAPANESE WHISKY 1oz | 2oz

<i>toki</i>	9 18
<i>yoichi single malt</i>	15 30
<i>miyagikyo single malt</i>	15 30
<i>hibiki harmony</i>	16 32
<i>hakushu 12yr</i>	24 48
<i>yamazaki 12yr</i>	24 48

SPIRIT-FREE & TEA

<i>'mandora' negroni</i>	8
<i>N/A yuzu hibiscus spritz</i>	6
<i>soda coke, diet coke</i>	4
<i>hot tea</i>	7
<i>sencha green</i>	
<i>honey orchid oolong</i>	
<i>+ cinnamon lemongrass</i>	
<i>+ rooibos ginger chai</i>	
<i>cold brew tea</i>	5
<i>genmaicha green tea w/ toasted rice</i>	
<i>+ hibiscus lemongrass</i>	

+ caffeine free

Omakase

BOX



omakase & handrolls
3038 w armitage ave